



## BANQUET MENUS

### Lunch Set Menu 1 - \$25

- Trio of Homemade Dips
- Chargrilled Chicken & Iskenderun Falafels
- Bulgur Pilaf OR Chips

### Lunch Set Menu 2 - \$35

- Trio of Homemade Dips
- Chargrilled Chicken, Iskenderun Falafels, Bodrum Calamari, Meatballs Köfte *(Choice Of Any Two)*
- Choice of a Salad

### Set Menu 3 - \$45

- Trio of Homemade Dips
  - Trio of Cold Meze
- Chargrilled Chicken, Iskenderun Falafels, Bodrum Calamari

### Set Menu 4 - \$55

- Trio of Homemade Dips
  - Trio of Cold Meze
- Trio of Hot Meze *(Choice of Any Three)*
  - Choice of Salad
- Bulgur Pilaf OR Chips

### Set Menu 5 - \$65

- Trio of Dips *(Choice of Any Three)*
- Trio of Cold Meze *(Choice of Any Three)*
- Trio of Hot Meze *(Choice of Any Three)*
  - Choice of Salad
- Dessert – Homemade Baklava to Share

### Beverage Packages

- 2 Hours - \$39 pp – House Wine & Tap Beers
- 3 Hours - \$49 pp – House Wine & Tap Beers
- 4 Hours - \$59 pp – House Wine & Tap Beers



## Homemade Dips

*Served with Toasted Bread*

### Humus - Hummus

*Authentic Chickpeas with Tahini & Lemon*

### Cacık - Garlic Yoghurt

*Traditional Garlic Yoghurt with shredded Cucumbers*

### Zeytin Ezme - Green Olives & Feta

*Turkish Green Olives with Feta Cheese & Pine Nuts*

### Pancar Ezme - Creamy Beetroot

*Mediterranean Style Creamy Beetroot*

### Peynirli Ispanak Ezme - Spinach & Feta

*Homemade Roasted Baby Spinach & Feta*

### Közlenmiş Kırmızı Biber - Smoked Red Capsicum

*Authentic Smoked Red Capsicum*

## Cold Meze

### Şakşuka - Authentic Vegetable Ragout

*Fried and dried Aubergine, Potato & Zucchini Cubes with*

*Authentic Garlic Tomato Sauce*

### Akdeniz Somonlu Salata - Mediterranean Salmon Salad

*Seared Atlantic Salmon with Cucumbers, Tomatoes, Red Onions, Capsicums with a drizzle of Pomegranate Molasses*

### Annemin Sarımsaklı Kabağı - Mum's Garlic Courgettes

*Sautéed Courgettes with Garlic Yoghurt & Walnuts*

### Közlenmiş Patlıcan - The Ottoman Smoked Aubergine

*Homemade Smoked Aubergine Garnished with Olive Oil, Tomatoes & Parsley*

### Parmak Yaprak Sarma - Finger Dolma

*Traditional Stuffed Vine Leaves with Rice & Herbs*

### Ege Zeytinyağlı Taze Fasulye - Aegean Green Beans

*Authentic Homemade Green Beans with Virgin Olive Oil*

### Enginar - Artichoke Hearts

*Marinated Baby Artichoke Hearts in Pomegranate Molasses, Olive Oil Garnished with Tomatoes, Feta & Fresh Mint*

### Közlenmiş Kırmızı Biber - Smoked Capsicums

*Smoked Marinated Red Capsicums Stuffed with Homemade Cheese Walnuts and Dried Apricots*

### Gemlik Zeytin Tabağı - Gemlik Olives

*Selection of Mixed Turkish Olives*

### Karışık Ev Turşusu - House Pickles

*Traditional Homemade Pickled Vegetables*

## Hot Meze

### Izgara Tavuk Şiş - Char-Grilled Chicken

*Turkish Spices & Herbs Marinated Chargrilled Chicken*

### İskenderun Falafels - Iskenderun Falafels

*Chef's Famous Homemade Chickpea Falafels*

### Izgara Köfte - Homemade Authentic Meatballs

*Chargrilled Homemade Lamb & Beef Meat Balls*

### Bodrum Kalamar Tava - Bodrum Calamari

*Salt & Pepper Baby Squid Rings with Homemade Turkish Tartare Sauce*

### Kuzu Tandır - Slow-cooked Pulled Lamb

*Traditionally Marinated Slow-Cooked Pulled Lamb Over Bed of Eggplant and Garlic Tomato Sauce*

### İzmir Karides Tava - İzmir Prawns

*Tiger Prawns with Burned Paprika, Chilli & Butter Sauce*

### Dana Rosto - Beef Brisket

*Marinated Slow-Cooked Beef Brisket with Sautéed Capsicums & Chickpeas On A Bed Of Cracked Wheat Rice Pilaff*

## Salads

### Shepherd's Salad

*Cucumbers, Tomatoes, Red Onions, Capsicum, Feta Cheese and Oregano Lemon-Olive Oil Dressing*

### Divan Spinach Beetroot Salad

*Spinach, Beetroot, Hazelnuts, Chickpeas, Carrots, Feta Cheese, Pomegranate Sauce and Sultanas*

### Tabouli Salad

*Freshly Chopped Parsley, Tomatoes, Onions & Cracked Wheat with Lemon Olive Oil Dressing*

### Island Rocket Salad

*Rocket with Dried Figs & Semi-Dried Tomato, Feta, Red Onions, Walnuts and Seeded Mustard Dressing*

### Turka Kale Salad

*Kale & Lettuce, Bulgur, Pumpkin Seeds, Dried Apricots, Almond Flakes with homemade Seeded Mustard Dressing*

### Anatolia Lentil Salad

*Lettuce with Green Lentils, Smoked Capsicums, Olives, Feta Cheese, Red Onions, Cherry Tomatoes and Cucumbers and Lemon-Olive Oil Dressing*

## Terms & Conditions

- All set menus are share platters
- Dishes must be chosen before the function day
- Min 8 people
- Substitution of dishes may change the price
- Changing/Swapping dishes will attract a price change
- Deposit may be necessary for larger parties

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